

**MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT**

Business Name <b>City Limits</b>		Business Address 544 Fourth Street		County <b>Winnebago</b>		ID # <b>02-61513</b>	
Legal Licensee <b>City Limits</b>		Mailing Address (Licensee) 8879 Pioneer Road, Larsen		Telephone # (920 ) 836-3615			
Date of inspection 5/17/13		Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School <input type="checkbox"/> Liq lic		Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A	
<b>Inspection Type</b> <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit				<b>Action Taken</b> <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other			
<b>Person in Charge</b> <b>Robert Sieger</b>				<b>CFM # and expiration</b> <b>CFM #</b> <b>expiration date</b>			
<b>FOODBORNE ILLNESS RISK FACTORS</b>							
Circle designated compliance status for each item <b>IN</b> -in compliance <b>OUT</b> – out of compliance <b>N/O</b> – not observed <b>N/A</b> – not applicable				Mark an <b>X</b> in appropriate box for <b>COS</b> and/or <b>R</b> <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation			

COMPLIANCE STATUS			COS	R	COMPLIANCE STATUS			COS	R
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>POTENTIALLY HAZARDOUS FOOD TEMPERATURE</b>				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	NO	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	17	NO	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<b>EMPLOYEE HEALTH</b>					<b>CONSUMER ADVISORY</b>				
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	NO	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<b>GOOD HYGENIC PRATICES</b>					<b>HIGHLY SUSEPTABLE POPULATIONS</b>				
4	OUT	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	20	IN	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	21	OUT	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
<b>PREVENTING CONTAMINATION FROM HANDS</b>					<b>CHEMICAL</b>				
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	22	NA	Time as a public health control; procedures and record	<input type="checkbox"/>	<input type="checkbox"/>
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	23	IN	Consumer advisory supplied	<input type="checkbox"/>	<input type="checkbox"/>
<b>APPROVED SOURCE</b>					<b>RISK FACTORS</b>				
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<b>Risk Factors:</b> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.  Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
10	IN	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>					
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>					
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>					
<b>PROTECTION FROM CONTAMINATION</b>									
13	IN	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>					
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>					
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>					

GOOD RETAIL PRACTICES					
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation					
<b>SAFE FOOD AND WATER</b>			<b>COS</b>	<b>R</b>	
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	
<b>FOOD TEMPERATURE CONTROL</b>					
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	
32	NO	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	
33	OUT	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	
34	IN	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	
<b>FOOD PROTECTION</b>					
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	
37	OUT	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	
39	IN	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	
			<input type="checkbox"/>	<input type="checkbox"/>	
<b>PROPER USE OF UTENSILS</b>			<b>COS</b>	<b>R</b>	
41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	
42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>	
43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>	
44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>	
<b>UTENSILS AND EQUIPMENT</b>					
45	IN	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>	
46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>	
47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	
<b>PHYSICAL FACILITIES</b>					
48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>	
49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	
50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	
51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>	
52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>	
53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	
54	OUT	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>	

Menu Review:
Review Conducted
☒ yes
☐ no
- New menu items
☐ Yes
☒ No
New items

New processes:
Does new process require variance
☐yes
☐ no

What interim step was taken pending variance

Addition to Consumer Advisory
☐ yes
☒ no
New menu item which requires consumer advisory

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
walk in cooler	36°F	upright refrigerator	39°F	prep cooler	41°F
hot hold	171°F	--	F °	--	F °
Cook --	°F	Cook --	F °	Cook --	F °

  

WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
	manual sanitize	<input type="checkbox"/> yes <input type="checkbox"/> No	100ppm / °F rinse	chlorine <input type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

### CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation cited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

**Record CDC risk code abbreviation, violation # from 1<sup>st</sup> page, violation description, Food Code reference, corrective action, and score.**

CDC Code	Violation number	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
PH	4	<p>Open top personal beverage container noted set immediately adjacent to the soup hot holding unit. .</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b></p> <p>2-401.11 Eating, Drinking, or Using Tobacco.C</p> <p>(A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.</p> <p>(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:</p> <p>(1) The FOOD EMPLOYEE’S hands;</p> <p>(2) The container; and</p> <p>(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and</p>	COS

		<p>unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p><b>CORRECTIVE ACTION</b></p> <p>Personal beverage containers must be closed top and maintained away from food and food contact surfaces to avoid potential contamination.</p>	
<b>IH</b>	<b>21</b>	<p>Potentially hazardous (TCS) foods were noted in refrigeration without dates or with expired dates (5/8 +10 days). .</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p>3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.C</p> <p>(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combination of 5oC (41oF) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.</p> <p>Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.</p> <p>(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and</p> <p>(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and</p> <p>3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.C</p> <p>(A) A FOOD specified under ¶ 3-501.17(A) or (B) shall be discarded if it:</p> <p>(1) Exceeds either of the temperature and time combinations specified in 3-501.17(A), except time that the product is frozen;</p> <p>(2) Is in a container or package that does not bear a date or day; or</p> <p><b>CORRECTIVE ACTION</b></p> <p>Undated and expired dated product was ordered disposed of per 3-501.18 above. All RTE (TCS) foods must be dated while in refrigeration and either used or dumped within 7 days. Date marking violations have been cited on 3 of the last 4 inspections. Immediate re-training and intervention is required to prevent future violations.</p> <p><b>FDA 2009 Food Code Annex 3</b></p> <p>Refrigeration prevents food from becoming a hazard by significantly slowing the growth of most microbes. The growth of some bacteria, such as <i>Listeria monocytogenes</i>, is significantly slowed but not stopped by refrigeration. Over a period of time, this and similar organisms may increase their risk to public</p>	<b>COS</b>

	<p>health in ready-to-eat foods.</p> <p>Based on a predictive growth curve modeling program for <i>Listeria monocytogenes</i>, ready-to-eat, potentially hazardous food (time/temperature control for safety food) may be kept at 5°C (41°F) a total of 7 days. Food which is prepared and held, or prepared, frozen, and thawed must be controlled by date marking to ensure its safety based on the total amount of time it was held at refrigeration temperature, and the opportunity for <i>Listeria monocytogenes</i> to multiply, before freezing and after thawing. Potentially hazardous (time/temperature control for safety) refrigerated foods must be consumed, sold or discarded by the expiration date.</p>	
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Use this section for Good Retail Practice (GRP) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
33	<p>Fish / shellfish were noted out thawing on and in the four compartment ware wash sink, in secondary containers. Product was not under running water or protected.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b> 3-501.13 Thawing.</p> <p>Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD shall be thawed:</p> <p>(A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less, as specified in 3-501.16(A)(2) or;</p> <p>(B) Completely submerged under running water:</p> <p>(1) At a water temperature of 21oC (70oF) or below,</p> <p>(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and</p> <p>(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5oC (41oF), as specified in 3-501.16(A)(2) or</p> <p>(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5oC (41oF) as specified in 3-501.16(A)(2), for more than 4 hours including:</p> <p>(a) The time the FOOD is exposed to the running water and the time needed for PREPARATION for cooking, or</p> <p>(b) The time it takes under refrigeration to lower the FOOD temperature to 5oC (41oF) as specified in 3-501.16(A)(2).</p> <p>(C) As part of a cooking PROCESS if the FOOD that is frozen is:</p> <p>(1) Cooked as specified under ¶ 3-401.11(A) or (B) or § 3-401.12, or</p> <p>(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the PROCESS; or</p>	

	<p>(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and PREPARED for immediate service in response to an individual CONSUMER'S order.</p> <p><b>CORRECTIVE ACTION</b>  <b>Thawing of Friday fish should be conducted in refrigeration as this is a quantity and product that can be predicted ahead of time. Thawing at room temperature unprotected is not an acceptable thawing method. Use a method as cited in the code section above. Potatoes were also noted being scrubbed with detergent immediately adjacent to the exposed seafood which was thawing.</b></p>	
37	<p>Potatoes were noted stored in a milk crate on the floor below the ware wash sinks.  WISCONSIN FOOD CODE REFERENCE  3-305.11 Food Storage.</p> <p>(A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:</p> <p>(1) In a clean, dry location;</p> <p>(2) Where it is not exposed to splash, dust, or other contamination; and</p> <p>(3) At least 15 cm (6 inches) above the floor.</p> <p>(B) FOOD in PACKAGES and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under § 4-204.122.</p> <p>(C) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</p> <p><b>CORRECTIVE ACTION</b>  <b>Potatoes should not be stored below ware wash sinks or directly on the floor. Also, potatoes should not be detergent washed immediately adjacent to exposed thawing seafood.</b></p>	
54	<p>A light shield is missing in the basement walk in cooler.  WISCONSIN FOOD CODE REFERENCE  6-202.11 Light Bulbs, Protective Shielding.</p> <p>(A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:</p> <p>(1) The integrity of the PACKAGES can not be affected by broken glass falling onto them; and</p> <p>(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.</p> <p>(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</p>	

	<b>CORRECTIVE ACTION</b> Replace shield or install a shatter resistant bulb in this fixture to prevent possible physical contamination of foods stored below. Florescent coil bulbs are high risk for self breakage as well as due to trauma.	
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**Long term controls in place**

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***Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:***

- **Complex restaurants**      \$250.00
- **Moderate restaurants**    \$200.00
- **Simple restaurants**        \$150.00
- **Retail >1 M**                \$300.00
- **Retail 25K-1M**              \$250.00
- **Retail remaining**         \$200.00

***Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:***

- **Temporary revocation of license**
- **License will not be renewed pending payment**
- **Enforcement conference with licensee or licensee representative which would require signed compliance agreement.**

***Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.***

**The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.**

**Inspection Narrative and information on non-violation observations and/or suggestions:**

**I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.**

<b>PIC signature or authorized employee</b>	<b>Date</b>	<b>Sanitarian Signature Todd Drew, R.S.</b>	<b>Date</b>

**Food Safety Fact Sheets Attached:**

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input type="checkbox"/> Cooling Procedures	<input checked="" type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical

			Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input checked="" type="checkbox"/> Date Marking		